

[54] **TAILORED TRIGLYCERIDES HAVING  
IMPROVED AUTOIGNITION  
CHARACTERISTICS**

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604

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[57]

**ABSTRACT**

Reduced calorie edible fats and oils comprising triglycerides synthesized (tailored) with a particular combination of saturated medium chain fatty acids, saturated long chain fatty acids, and unsaturated long chain fatty acids are disclosed. In addition to providing caloric reduction, these tailored triglycerides also have acceptable autoignition characteristics making them suitable for use in shortenings and cooking oils.

**18 Claims, No Drawings**